

since 1880

Commander's Palace



D I N I N G I N T H E G R A N D M A N N E R

Your Hosts: Frank and Elinor Moran

Commander's Palace

SUGGESTIONS

1. *One-Half Dozen Oysters
Bienville*
Stuffed Flounder
Julienne Potatoes
Green Salad
Coffee
3.75

2. *Turtle Soup*
Crab Meat Imperial
Lettuce and Tomato Salad
Coffee
3.50

3. *Crab Meat Lorenzo*
Trout Alexandria
Asparagus Salad
Coffee
3.50

4. *Shrimp Remoulade*
Soft Shell
Turtle Stew
Rice
Wop Salad
Coffee
3.75

5. *Creole Gumbo*
Pompano
en Papillote
Green Salad
Coffee
4.00

6. *Shrimp Remoulade*
Commander's Steak
Brabant Potatoes
Sliced Tomatoes
Coffee
3.75

7. *Turtle Soup*
Shrimp Orleans
Julienne Potatoes
Green Salad
Coffee
3.25

Green or Ripe Olives .40
Marinated Herring 1.00
Shrimp Remoulade 1.00
Lump Crab Meat Cocktail 1.50
Escargots Bordelaise 2.75
Crab Fingers with Cocktail Sauce 1.00

Scalloped or Pan Roast (Doz.) 2.00
Fried (half dozen) .85
Bienville (with Bacon, Shrimp, Mushrooms) 1.00

Creole Seafood Gumbo .60
Turtle Soup au Sherry .75

Pompano Amandine 3.00
Speckled Trout, Fried or Meuniere 1.60
*Trout Alexandria (with Shrimp, Lobster,
Mushrooms, Wine) 2.50*
Crab Meat au Gratin or Newburg 2.50
Broiled Lobster Tails 2.50
Crab Meat Imperial 2.50

Chicken and Spaghetti 2.50
*Chicken Livers en Brochette
or Financiere 2.00*
Chicken en Papillote 3.00

Sirloin Steak 4.00
Tenderloin Steak 4.25
Lamb Chops Supreme 3.50
(with Strip Bacon)
New York cut Sirloin with Potatoes and Salad 5.50
Commander's Steak Plate (Served with Potatoes and Salad) 3.00

Marchand de Vin .75
Mushroom .75

Appetizers

Hearts of Celery .50
Stuffed Celery .90
Assorted Hors d'oeuvres 2.00
Crab Meat Ravigote 1.75
Imported Paté de Foie Gras 2.25 - 4.00
Imported Caviar 3.50

Oysters

Poulette (dozen) 2.00
Rockefeller, Kirkpatrick 1.00

Soups

French Onion Soup au Gratin .60
New Orleans Style Oyster Soup .75

Seafoods

Soft Shell Crab 1.00
Trout Amandine 1.85
Stuffed Flounder, Commander's 2.00
(with Shrimp and Crabmeat)
Broiled Red Fish Steak 1.60
Fried Frog Legs (in Season) 2.50
Soft Shell Turtle Stew 2.25
(with Brandy, Bacon, Mushrooms)

Fowl

*Half Chicken, Broiled
or Fried 1.75*
Chicken Clemenceau 2.75
Turkey Rochambeau 3.25
Chicken Bonne Femme 2.75
*Hot Roast Turkey,
with Cranberry Sauce 2.50*

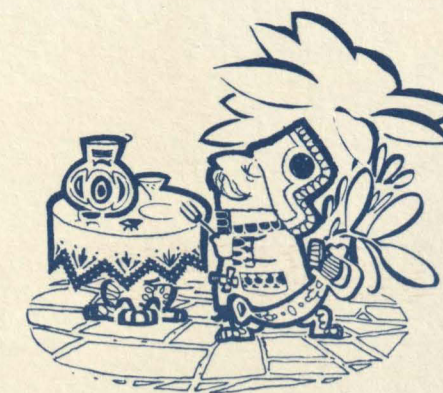
Steaks, Chops

Rib Eye Steak 2.75
Prime Rib of Beef with Creamed Potatoes 4.00
Chopped Beef with Grilled Onions 1.50
Porterhouse, 30 oz. (for 2) 7.50

Hot Sauces

Financiere .75
Bordelaise .75

Dining in the Grand Manner since 1880



Potatoes

Au Gratin .50
Baked .50
Lyonnais .40
Hashed Brown .40
Commander's Brabant .60
(Fried with Bordelaise)

Vegetables

Hearts of Palm 1.00
Onions, French Fried .50
Asparagus, Drawn Butter .60
Creamed Spinach .40
Broccoli, Drawn Butter .50
Green Peas .35
Stringless Beans .35
Mushrooms, Whole .75
Above with Hollandaise Sauce .25 extra

Salads

Pineapple with Grated Cheese .75
Avocado .50
Commander's Wop .75
Stuffed Avocado with Chicken or Shrimp 1.75
Hearts of Artichoke .75
Green Salad .50
Asparagus Tips .75
Lettuce and Tomatoes .60
Watercress .50
Commander's with Shrimp 1.25
Lump Crab Meat 1.50
Artichoke Bottoms, Egg Dressing 1.25
Hearts of Palm 1.00
Stuffed Avocado with Crab Meat 2.00
Brown Derby 1.75

Above Salads Served with Commander's Dressing

Dressings

Roquefort .40
Thousand Island .25
Vinagrette .35
Egg .35
Anchovy .35

Desserts

Coupe de Menthe 1.50
Meringue Glacé .75
Caramel Custard .35
Cherries Jubilee 1.25
Commander's Parfait .60
with Fruit and Port Wine
Crepes Suzette 1.25
Sherbet or Ice Cream .35
Coupe St. Jacques 1.00
Fruit Jello .30
Cocoanut Snowball .60
Bread Pudding and Rum Sauce .40
Baked Alaska 1.50
Peach Flambée 1.25
Mammy's Delight 1.25

Drinks

Tea, Pot .15
Iced Tea .10
Milk .15
Café Brulot 1.00
Iced Coffee .15
Coffee, or Café au Lait, Pot .25
Sanka, Pot .25
Local Beer .30
Premium Beer .35

LUNCHEON SERVED 11:30 to 3:00 • TABLE D'HOTE DINNERS SERVED 5:00 to 9:30; AFTER 9:30, ADD \$1.25 TO A LA CARTE PRICE FOR COMPLETE DINNER • MINIMUM CHARGE 25¢ PER PERSON

NOT RESPONSIBLE FOR LOST ARTICLES UNLESS CHECKED



Patio